



2005 Late Harvest Viognier Technical Data

Appellation: Alexander Valley

Winemaker's Tasting Notes: True to the Iron Horse style, this delicious dessert class wine is clean and crisp - not syrupy, which you can tell even by looking at its light green straw color. It smells like a bouquet of white, summer flowers tinged with perfect white peach. The theme continues with fresh peachy/apricot and green fig flavors, supported by just enough residual sugar to serve with or as dessert.

Precision Farming: Precision farming is a fact-based wine growing philosophy that utilizes the latest technology - GIS/GPS mapping and CAD computer models - focusing on smaller and more tightly delineated vineyard blocks by soil type, aspect and elevation. All pruning, canopy management, irrigation, cover crop and harvesting decisions are determined on a block-by-block (and sometimes even vine-by-vine) basis, considering both the vintage at hand and the long term needs of the land. We use the best tools technology provides and up to date viticulture - balanced by our 30 years of experience and thriving passion.

Vineyard Specifics: The grapes for this wine come from the T-bar-T Vineyard in the northeast corner of the Alexander Valley. The property sits in the foothills rising to an elevation of 800 feet. It is very steep and rugged, yielding exquisite fruit.

Average Age of the Vines: 12 years at harvest

Harvest Dates: September 21, 2005

Winemaking Techniques: Select sections of our Viognier at T-bar-T were carefully chosen at the start of the growing season to be held out for a later harvest. These blocks had to be watched that much more closely to avoid raisining. Early morning hand harvesting brought in cool grapes to be gently pressed. A very cool, long fermentation was stopped at the precise moment when the natural grape sugars and acids were in balance. To preserve the beauty of this wine, we chose to bottle early with no time in oak.

Barrels: None

Blend: 100% Viognier

Malolactic Fermentation: None

Date Bottled: March 2006 (in 375 ml btls)

Residual Sugar: 18.3g/100ml

Alcohol: 8.6% v/v

Acidity: 0.59 g/100ml

pH: 3.41

Release Date: April 2006

Total Production: 483 (12 btl cases)

Suggested Retail Price: \$25/bottle



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